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**OPERATION MANUAL**

# MODEL OC-2HG CONVECTION OVEN with HOTPLATE and GRIDDLE COOK TOP

**Includes**

**INSTALLATION INSTRUCTIONS**

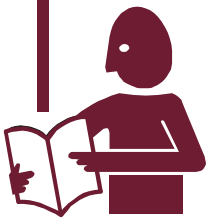
**OPERATING INSTRUCTIONS**

**MAINTENANCE INSTRUCTIONS**

*Model OC-2HG with Left-Hand Griddle*

**IMPORTANT: DO NOT DISCARD THIS MANUAL**

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.



**THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE.** Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

**PRINTED IN UNITED STATES OF AMERICA**

*p/n **304621** Rev. A ECN-12892*

*M272 **05**0622 cps*

## LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS MFG. CO. is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.
THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MFG. CO. PRODUCTS.
This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel.
The prices charged by Wells Mfg. Co. for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Mfg. Co. factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service.
In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Mfg. Co. authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere.
Please consult your classified telephone directory, your foodservice equipment dealer or write:

Factory Service Department
Wells Manufacturing Company
P.O. Box 280, Verdi, Nevada 89439

Phone (888) 492-2782 or fax (888) 492-2783, for information and other details concerning warranty.

## SERVICE POLICY AND PROCEDURE GUIDE
## ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty.
   Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

## SHIPPING DAMAGE CLAIM PROCEDURE

**NOTE:** For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

**IF SHIPMENT ARRIVES DAMAGED:**

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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# INTRODUCTION

Thank You for purchasing this Wells Manufacturing Co. appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

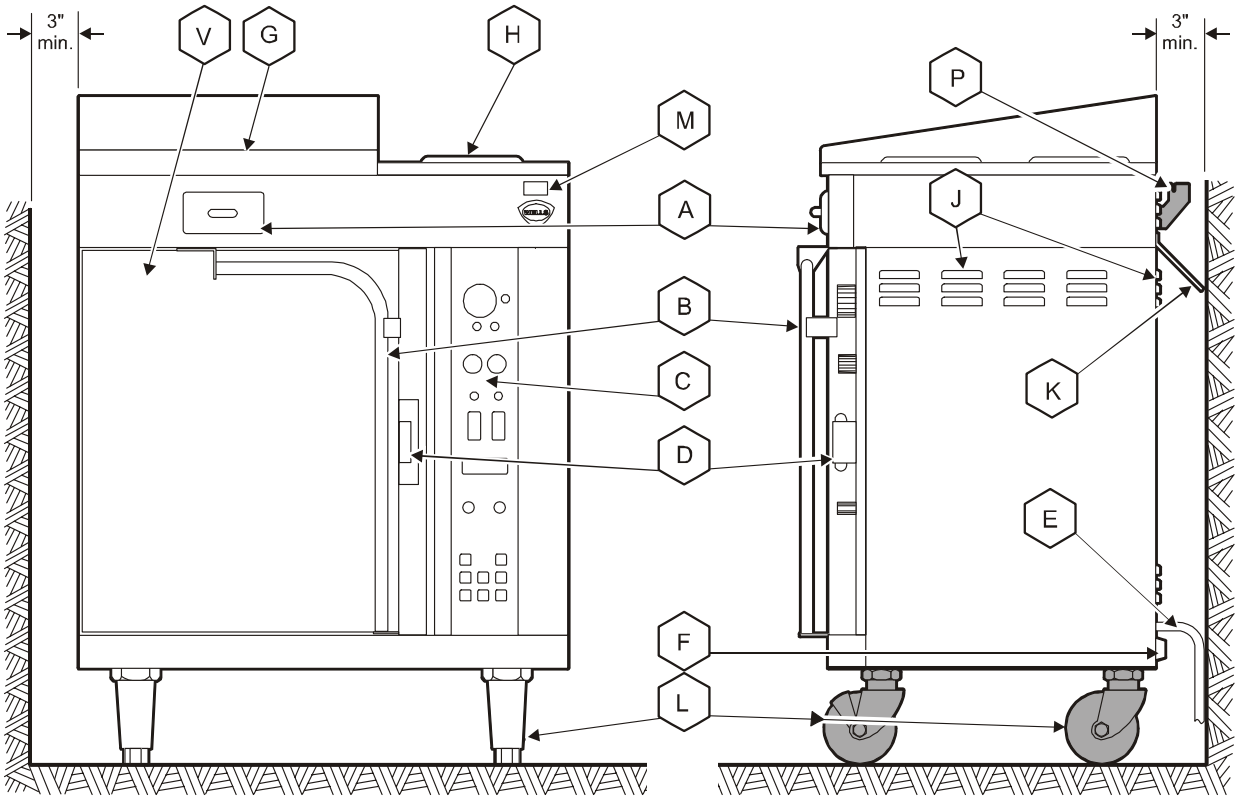
# SPECIFICATIONS

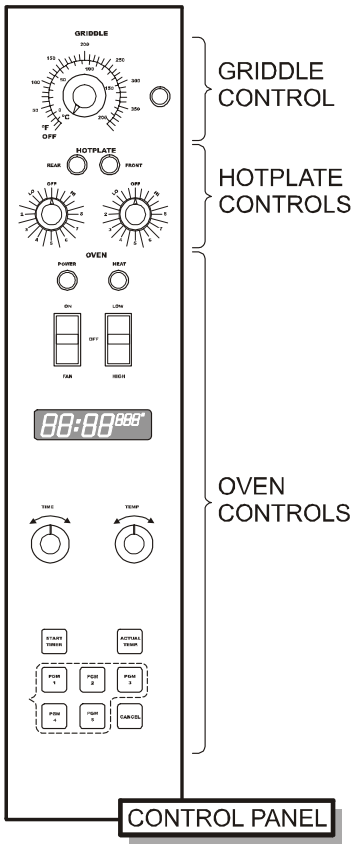
| DIMENSIONS | APPLIANCE | OVEN CAVITY |
|---|---|---|
| Wide | 30-1/8” (765mm)<br>36-1/8" (918mm) incl. 3" side spacers<br>(req'd. to maintain clearance to combustible walls) | 14-3/8” (365mm) |
| Deep | 25-1/4” (641mm) oven only<br>27-7/8” (682mm) incl. handle | 21” (533mm) |
| High | 25-1/8” (638mm) oven only<br>35-1/2" (895mm) incl. cook-top (no legs)<br>41-1/4” (1048mm) incl. cook-top and legs | 20” (508mm) |
| Door Swing | 20" (508mm )radius | |

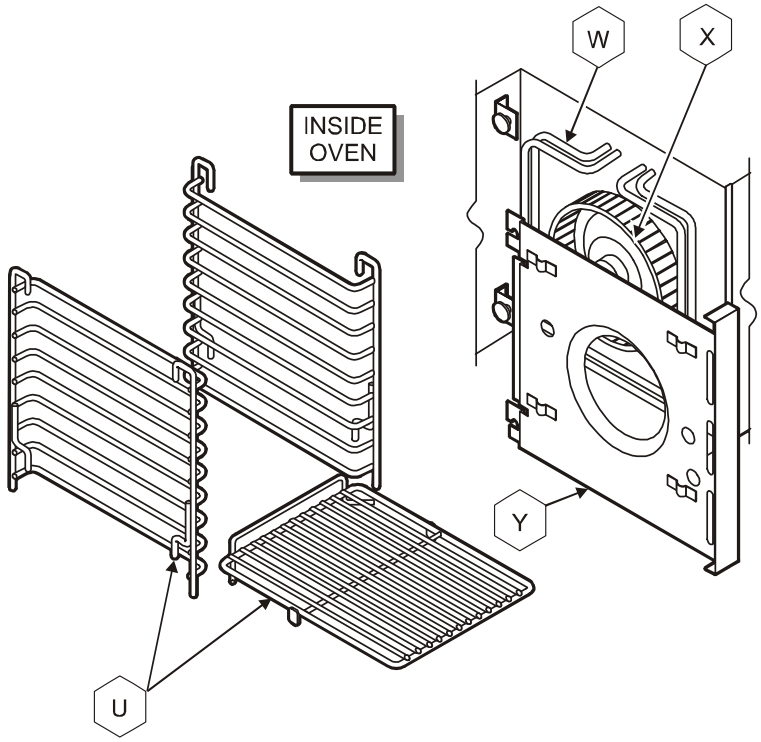
| ELECTRICAL | VOLTS | kW | AMPS | | |
|---|---|---|---|---|---|
| | | | L1 | L2 | L3 |
| | 208 VAC 3ø 60Hz | 15.2 | 45.9 | 39.4 | 41.4 |
| | 240 VAC 3ø 60Hz | 15.6 | 41.4 | 35.3 | 35.8 |

**Note**: Shipped from the factory 3 phase.
Unit is NOT approved for conversion to single phase

## FEATURES & OPERATING CONTROLS



| ITEM | DESCRIPTION | FUNCTION |
|---|---|---|
| **A** | GREASE DRAWER | Collects waste grease from griddle |
| **B** | DOOR HANDLE | Open oven door. Isolated from oven heat |
| **C** | CONTROL PANEL | Mounts controls for griddle, hotplate and oven. See *Operation* section for functional details. |
| **D** | DOOR LATCH | Holds door closed |
| **E** | ELECTRICAL SUPPLY INLET | Electrical power hooks-up here (shown for reference only) |
| **F** | FUSES | Provide over-current protection for electrical components. |
| **G** | GRIDDLE SECTION | Flat heated cooking surface |
| **H** | HOTPLATE SECTION | Two hotplates for cooking or warming |
| **J** | COOLING LOUVERS | Provide ventilation for motor and electronic components |
| **K** | DRIP SHIELD | Protects fuses from liquid spills |
| **L** | ADJUSTABLE LEGS or OPTIONAL CASTERS | Legs allow free-standing unit to be leveled. NOTE: Unit can be curb mounted or equipped with optional casters. |
| **P** | OPTIONAL PROTEIN VENTING KIT | Additional venting to allow cooking protein products in the oven. |
| **U** | OVEN RACKS AND RACK SUPPORTS | Hold product to be cooked in convection oven |
| **V** | CONVECTION OVEN SECTION | Heated cavity with circulation fan for cooking, baking and roasting |
| **W** | OVEN HEATING ELEMENTS | Provide heat for oven operation |
| **X** | OVEN FAN | Provides circulation for convection operation |
| **Y** | OVEN FAN BAFFLE | Completes fan chamber, separates heating elements from cooking compartment and holds |

## PRECAUTIONS AND GENERAL INFORMATION

DANGER
ELECTRIC SHOCK HAZARD
DO NOT SPRAY WATER ON OR AROUND ELECTRICAL EQUIPMENT
DO NOT WASH FLOOR NEAR ELECTRICAL EQUIPMENT WITH WATER SPRAY

**WARNING:**
**ELECTRIC SHOCK HAZARD**

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

**CAUTION:**
**HOT SURFACE**

Exposed surfaces can be hot to the touch and may cause burns. Cooking surfaces are very hot during operation and will cause severe burns on contact with unprotected skin.

This appliance is intended for use in commercial establishments only.

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge this appliance in water. This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring. Do not wash floor around this appliance with water or steam jet.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

Do not operate this appliance if the control panel is damaged. Do not operate this appliance if the keypad section of the control panel is torn or broken. Call your Authorized Wells Service Agent for service.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

## AGENCY LISTING INFORMATION

NSF STD 4

UL E6070

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

This appliance is UL Listed under UL File E6070 for 208V and 240V.

## UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS

5 ea. OVEN RACKS
2 ea. RACK SUPPORTS
1 ea. FAN BAFFLE
4 ea. ADJUSTABLE LEGS

ACCESSORIES

1 ea. LITERATURE PACKAGE

## SERVICE TECHNICIAN INSTALLATION NOTES

1. Installation and start up should be performed by an authorized installation company. Installer must record installation particulars on the *CUSTOMER SERVICE DATA* form on page 23 of this manual.
2. Verify that this equipment installation is in compliance with the specifications listed in this manual and with local code requirements.

**NOTE:** DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

**WARNING:**
**RISK OF PERSONAL INJURY**

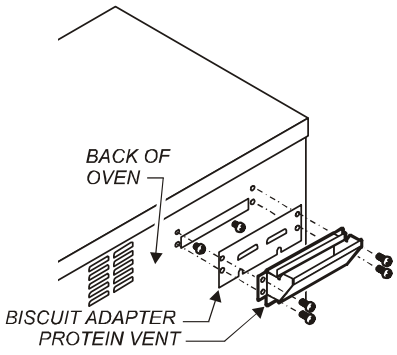
Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

IMPORTANT:
It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to verify compliance with local codes and ordinances for THIS SPECIFIC EQUIPMENT INSTALLATION.

**WARNING:**
**ELECTRIC SHOCK HAZARD**

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.
DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

NOTE: Oven is shipped with biscuit baking adapter plate attached to rear panel.
If oven is used exclusively for bread products (bread, pies, etc.), DO NOT remove this adapter.
Optional Venting Kit #23035 is available to allow cooking protein products. If oven is used for proteins, remove adapter and install the external vent. When cooking protein, additional venting is required to decrease release of cooking vapors when opening the door.




*Optional Vent Duct Installation*

**EQUIPMENT SET-UP**

1. CURB or COUNTER MOUNTING
   a. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   b. Appliance is approved for installation with zero clearance at bottom.
   c. Recommend at least 3" clearance on sides and back to allow adequate air flow.

2. INSTALLING LEGS
   a. Install adjustable legs, one on each corner of the appliance, in the holes provided.
   b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly ON ALL FOUR LEGS. With a spirit level, check that the appliance is level front-to-back and side-to-side.

3. INSTALLING OPTIONAL CASTERS
   a. Install casters, one on each corner of the appliance, in the holes provided. Locking casters must be installed on the FRONT of the appliance.
   b. Set up the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
   c. LEVELING: Verify that the appliance sits firmly on all four casters when in its normal operational position. With a spirit level, check that the appliance is level front-to-back and side-to-side.

DANGER

**DANGER: ELECTRICAL SHOCK HAZARD**
ELECTRICAL CONNECTIONS MUST BE MADE BY A LICENSED ELECTRICIAN
Electrical shock will cause death or serious injury.

Refer to the nameplate on the front of the appliance.

- Verify the ELECTRICAL SERVICE POWER.
- Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1.
- Wiring must be no less than 4 AWG solid copper wire, rated for at least 90ºC.

**NOTE:** Wire gauge, insulation type and temperature rating , as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

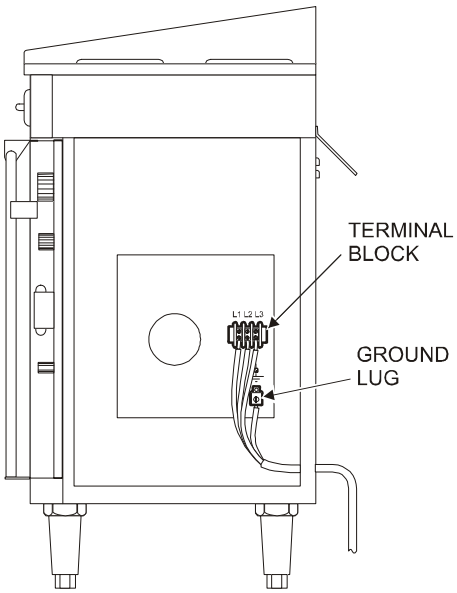
1. Electrical connection terminal block and ground lug are accessible by removing the right side panel.

2. This appliance must be connected to a suitable building ground. The equipment ground connection is marked " ".

3. The appliance is shipped from the factory wired for 3-phase electrical service. Refer to the *Wiring Diagram* included with this appliance, and verify that field wiring conforms to this diagram.

   **IMPORTANT:** This appliance is not approved for 1Ø operation. Conversion of this appliance to single-phase operation will void the warranty.

4. Reinstall right side panel at completion of electrical hook-up.



**CAUTION:**
**RISK OF DAMAGE**

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

**CAUTION:**
ELECTRICAL SHOCK HAZARD

The ground lug of this appliance must be connected to a suitable building ground.

**IMPORTANT:**
Contact a licensed electrician to install and connect electrical power to the appliance.

**IMPORTANT:**
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

**IMPORTANT:**
The appliance is shipped from the factory wired for 3-phase (3ø) electrical service. This appliance is not approved for 1ø operation. Conversion of this appliance to single-phase operation will invalidate the UL listing and void the warranty

## SUGGESTED COOKING TIMES

### A. CONVECTION OVEN

| PRODUCT | TEMP ºF | TIME MINUTES | NUMBER OF RACKS |
|---|---|---|---|
| BREAD PRODUCTS | | | |
| Hamburger Roll | 300 | 15 | 5 |
| Bread (1 lb loaves) | 325 | 34 | 3 (12 loaves) |
| Roll | 300 | 16 | 5 (60 rolls) |
| Baking Soda Biscuit | 400 | 7 | |
| For best baking results, use rack positions 2, 5 & 8 (where rack position 1 is the top rack) Baking one pan: use rack 5; baking 2 pans: use racks 2 & 8. | | | |
| PASTRIES | | | |
| Sheet Cake (2½ lbs. per pan) | 300 | 17 | 5 |
| Frozen Fruit Pie (46oz.) | 350 | 50 | 5 (10 pies) |
| Frozen Fruit Pie (26oz. - 8" dia.) | 350 | 40 | 5 (15 pies) |
| Sugar Cookie | 300 | 15 | 5 |
| Danish Roll | 350 | 12 | 5 |
| Fruit Cake | 275 | 75 | 3 |
| Cake (1 lb.) | 300 | 19 | 5 (10 cakes) |
| FISH | | | |
| Fish Stick | 350 | 15 | 5 |
| Halibut Steak (Frozen 5 oz.) | 350 | 20 | 5 |
| FOWL | | | |
| Turkey, Rolled (18 lb. roll) | 310 | 3¾ hr | 1 |
| Chicken (2½ lb. quartered) | 350 | 30-35 | 5 |
| Chicken (Breast) | 350 | 30 | 5 |
| OTHER | | | |
| Melted Cheese Sandwich | 400 | 8 | 5 |
| Idaho Potato (120 potatoes) | 450 | 40 | 5 |
| Beef Pot Pie | 400 | 30-35 | 5 |
| Macaroni & Cheese | 350 | 30 | 5 |
| Turkey Pot Pie | 400 | 30-35 | 5 |

**NOTE:** "HIGH" fan speed provides the fastest cook time. "LOW" fan speed is used for foods which are sensitive to air currents, such as meringue pie.

### B. GRIDDLE

| PRODUCT | TEMP ºF | TIME MINUTES |
|---|---|---|
| Sausage (Link or Patty) | 350 | 3-4 |
| Bacon | 350 | 2-3 |
| Canadian Bacon | 350 | 2-3 |
| Ham Steak | 375 | 3-4 |
| Minute Steak | 400 | 3-4 |
| Hamburger | 350 | 3-4 |
| Melted Cheese Sandwich | 375 | 3-4 |
| Hot Dog | 325 | 2-3 |
| French Toast | 350 | 2-3 |
| Pancakes | 375 | 2 |
| Eggs, Scrambled | 300 | 1-2 |
| Eggs, Hard Fried | 300 | 3 |
| Eggs, Sunny Side Up | 300 | 2 |

**GRIDDLE SECTION**

G.01 GRIDDLE TEMPERATURE CONTROL: Thermostat, controls *0ºF(OFF)* to *400ºF*

G.02 GRIDDLE HEAT *ON* INDICATOR

**HOTPLATE SECTION**

H.01 FRONT HOTPLATE TEMPERATURE CONTROL: Infinite Switch, *OFF* to *HIGH*

H.02 FRONT HOTPLATE HEAT *ON* INDICATOR

H.03 REAR HOTPLATE TEMPERATURE CONTROL: Infinite Switch, *OFF* to *HIGH*

H.04 REAR HOTPLATE HEAT *ON* INDICATOR

**CONVECTION OVEN SECTION**

V.01 OVEN POWER SWITCH, 3 position *ON (*oven + fan*) - OFF - FAN (*only*)*

V.02 FAN SPEED SWITCH, 2 position *HI - LOW*

V.03 OVEN POWER *ON* INDICATOR

V.04 OVEN HEAT *ON* INDICATOR

V.05 DIGITAL READOUT: Displays oven temperature, cook time and oven programming information
- A. TEMPERATURE DISPLAY(*ºF*)
- B. TIME DISPLAY (*minutes:seconds*)
- C. ERROR CODES (see page 17)

V.06 OVEN *TIME* CONTROL

V.07 OVEN *TEMPERATURE* CONTROL

V.08 TIMER / PROGRAM *START* BUTTON

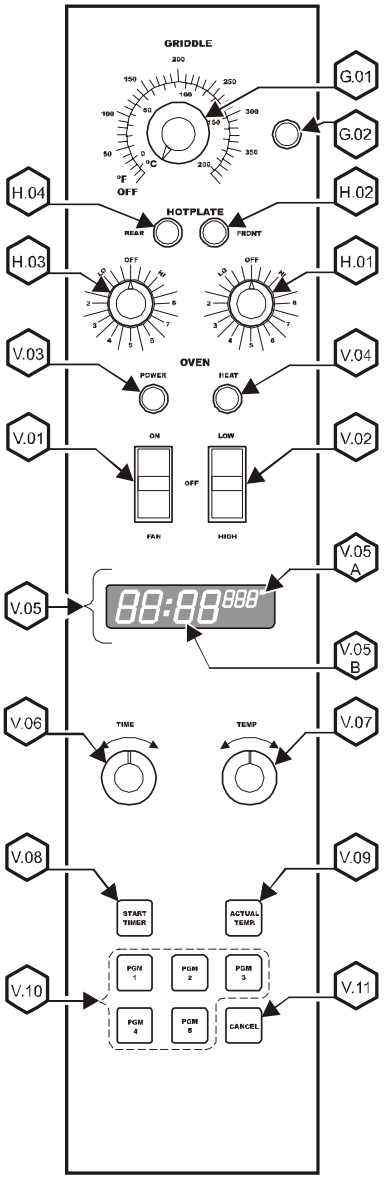
V.09 *ACTUAL TEMP* BUTTON: Press to view current oven Farenheit temperature on readout

V.10 PROGRAM SELECTION BUTTONS: Press and hold while turning controls to program time and temp Press and release to begin program

V.11 CANCEL BUTTON: Press to: cancel a selected program in progress; or, to silence the audible alarm at the end of a cook cycle

**CAUTION:**
**HOT SURFACE**

Cooking surfaces are very hot and will cause burns on contact with unprotected skin.

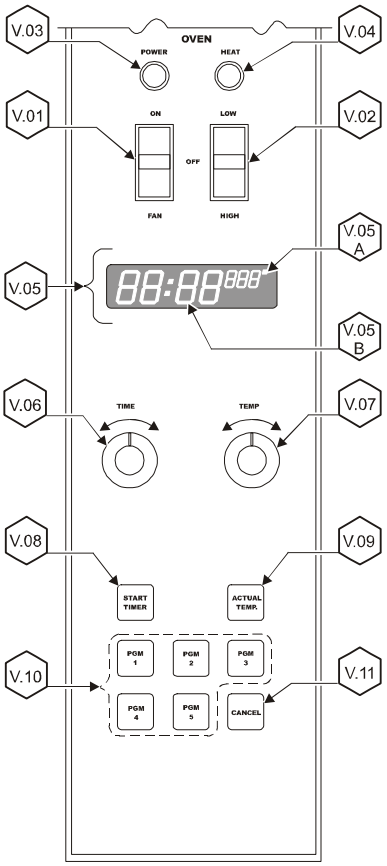


**CAUTION**
**ELECTRIC SHOCK HAZARD**

DO NOT splash or pour water onto control panel or wiring.

**CAUTION**
**BURN HAZARD**

Oven surfaces can be hot to the touch and can cause burns on contact.




## MANUAL COOK MODE

1. Set the OVEN POWER SWITCH (V.01) to *ON*. The OVEN POWER *ON* INDICATOR (V.03) will be lit when the switch is *ON*.
2. Rotate OVEN TEMPERATURE CONTROL knob (V.07) until the desired cooking temperature is displayed on the READOUT (V.05A). The oven will begin heating, and the temperature digits will flash, until the set temperature is reached.
3. Rotate OVEN TIME CONTROL knob (V.06) until the desired time is displayed on the READOUT. The digits and colon will flash, indicating that time has been set but the timer is not started.
4. Load product in the oven. Press START TIMER key (V.08). The timer digits count down and the colon (only) flashes during the timer period.
5. At the end of the timer period, an audible alarm will sound. Press CANCEL key (V.11) to silence the alarm.

HINT: For best baking results when making baking soda biscuits, use rack positions 2, 5 & 8 ( where rack position 1 is the top rack).
When baking one pan: use rack 5 (center rack);
when baking 2 pans: use racks 2 & 8;
when baking three pans: use racks 2, 5 & 8.

## PROGRAM COOK MODE

1. Five (5) programmable keys (V.10) are provided for presetting frequently used time / temperature combinations. To set:
   a. Press and hold the appropriate PGM key.
   b. While holding the PGM key, turn the TIME and TEMP knobs until the desired time and temperature is displayed on the readout.
   c. Release the PGM key to store the displayed time and temp in memory.
2. The program for any PGM key can be recalled by momentarily pressing that PGM key.
3. To start a programmed cook cycle, press the appropriate PGM key and the START TIME key. Once the cook cycle has started, the TIME and TEMP knobs are locked out to prevent accidental re-programming.
4. The actual oven temperature may be recalled at any time by pressing the ACTUAL TEMP key (V.09).
5. At the end of the timer period, an audible alarm will sound. Press CANCEL key (V.11) to silence the alarm.

## TEMPERATURE OFFSET MODE

1. A user preference offset mode is provided should the user feel the oven cooks too hot or too cold.
2. The OFFSET MODE can be used to offset the set / displayed temperature from the sensed temperature by as much as ± 35ºF, in 5ºF increments:
   a. Rotate the TIME controller until the time digits on the display read "00:00".
   b. Rotate the TEMP control until the temp digits display between 400º and 500º.
   c. Press and hold the START TIMER key for five seconds.
   d. Turn either the TIME or TEMP control until the desired offset is displayed.
   e. Press the ACTUAL TEMP key to exit.

## OPERATION — GRIDDLE OPERATING INSTRUCTIONS

### SEASONING

The metal surface of the griddle has microscopic pores. It is important to fill the pores with oil to provide a hard, non-stick cooking surface.

1. Turn GRIDDLE TEMPERATURE CONTROL (G.01) clockwise to 375ºF. Allow the griddle to heat until the GRIDDLE HEAT *ON* INDICATOR (G.02) goes *OFF*, showing that the griddle is up to the set temperature.
2. Spread a light film of oil over the entire griddle surface.
3. Allow the oil film to "cook in" for 2 - 3 minutes, or until the oil smokes.
4. Wipe the griddle surface with a clean cloth to remove any standing oil.
5. For new griddles, repeat this procedure 2 - 3 times, until the griddle has a slick, clean surface.

**WARNING**
**HOT SURFACES**

Griddle surface can be VERY HOT and may cause severe burns on contact.

**CAUTION**
**ELECTRIC SHOCK HAZARD**

DO NOT splash or pour water onto control panel or wiring.

### COOKING WITH YOUR GRIDDLE

1. Turn the GRIDDLE TEMPERATURE CONTROL (G.01) to the desired cooking temperature. The solid-state thermostatic controller will automatically maintain set temperature.
2. The GRIDDLE HEAT ON INDICATOR(G.02) will be *ON* when the heating elements are energized.

## OPERATION — HOTPLATE OPERATING INSTRUCTIONS

### COOKING WITH YOUR HOTPLATE

1. Each element is individually controlled by a TEMPERATURE CONTROL (H.01 and H.03). These are *infinite switch* controls which control based on time on vs time off, not the actual temperature of the hotplate surface.
2. Settings are *OFF* to *HIGH*. Switch position is an indication of temperature in that higher numbers indicate a higher temperature.
3. The associated indicator will be lit when the switch is in any position other than *OFF*.
4. When set to HIGH, the hotplate element can reach maximum temperature in seconds. This eliminates the need to pre-heat.
5. Once liquid begins to boil, reduce the setting to minimize power consumption and increase the useful life of the elements.
6. Use cooking pans which fully cover the elements for maximum efficiency.

**WARNING**
**HOT SURFACES**

Hotplate surface can be VERY HOT and may cause severe burns on contact.

**CAUTION**
**ELECTRIC SHOCK HAZARD**

DO NOT splash or pour water onto elements, countertop, control panel or wiring.

## OVEN CLEANING INSTRUCTIONS

DANGER
ELECTRIC SHOCK HAZARD
DO NOT SPRAY WATER ON OR AROUND ELECTRICAL EQUIPMENT
DO NOT WASH FLOOR NEAR ELECTRICAL EQUIPMENT WITH WATER SPRAY

**CAUTION**:
**ELECTRIC SHOCK HAZARD**

Disconnect appliance from electric power before cleaning.

**CAUTION**:
**BURN HAZARD**

Allow appliance to cool completely before cleaning. Do not attempt to clean the oven until it has cooled to 150ºF or less. It can burn you. Hand protection is required.

**CAUTION:**
**CUT HAZARD**

FAN BLADES ARE SHARP. Use due care when cleaning and/or wiping.

**IMPORTANT:** DO NOT spill or pour water into controls, control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.

**PREPARATION** Allow oven to cool to 150ºF or less

**FREQUENCY** Daily

**TOOLS** Fiber Brush,
Mild Detergent, Sanitizer
Clean Towel

### DAILY CLEANING

1. Turn POWER SWITCH to *FAN.* With the door held open, allow the oven to cool. When the oven interior has cooled to 150ºF or less, turn the POWER SWITCH to *OFF*.
2. Remove racks and rack supports. Remove fan baffle.
3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Wipe down the entire interior using a clean cloth moistened with hot water and a mild detergent. Rinse by wiping with a clean towel moistened with sanitizer.

   **IMPORTANT**: Always wipe or rub in the direction of the polish lines or grain of the metal.
5. Clean oven racks and rack supports in a sink or dishwasher.
6. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.

   **IMPORTANT:** Take care to avoid damage to fan blades when reinstalling fan baffle.
7. Turn power switch to *FAN* . Verify that fan runs smoothly and does not contact fan baffle. Turn power switch to OFF. Reposition fan baffle if necessary.
8. Wipe down the prep top and exterior of the oven using a clean cloth moistened with hot water and a mild detergent. Rinse by wiping with a clean towel moistened with sanitizer.

   **IMPORTANT**: Always wipe or rub in the direction of the polish lines or grain of the metal.
9. Replace oven rack supports. Leave the door open overnight.

**PROCEDURE IS COMPLETE**

**PREPARATION** Allow oven to cool to 150ºF or less

**FREQUENCY** Weekly

**TOOLS** Fiber Brush, Plastic Scouring Pad, Plastic Scraper
Mild Detergent, Sanitizer,
Oven Cleaner, Clean Towel

## WEEKLY CLEANING

1. Turn POWER SWITCH to *FAN.* With the door held open, allow the oven to cool. When the oven interior has cooled to 150ºF or less, turn the POWER SWITCH to *OFF*.
2. Remove racks and rack supports. Remove fan baffle.
3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Scrub entire interior of convection oven with a plastic scouring pad and oven cleaner.
5. For baked-on food spills, apply oven cleaner. Close the oven door. Let stand for 10 minutes. Carefully wipe all oven cleaner and food residue from all interior surfaces. Wipe with sanitizer.
6. Wipe down the entire interior using a clean cloth or moistened with hot water and a mild detergent. Rinse by wiping with a clean towel moistened with sanitizer.

   **IMPORTANT**: Always wipe or rub in the direction of the polish lines or grain of the metal.
7. Clean oven racks and rack supports in a sink or dishwasher.
8. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.

   **IMPORTANT:** Take care to avoid damage to fan blades when reinstalling fan baffle.
9. Reconnect to electric power. Turn power switch to *FAN* .
   Verify that fan runs smoothly and does not contact fan baffle.
   Turn power switch to OFF. Reposition fan baffle if necessary.
10. Wipe down the exterior of the oven using a clean cloth moistened with hot water and a mild detergent. A plastic scouring pad may be used to removed baked-on food debris.
    Rinse by wiping with a clean towel moistened with sanitizer.

    **IMPORTANT**: Always wipe or rub in the direction of the polish lines or grain of the metal.
11. Replace oven rack supports. Leave the door open overnight.

**PROCEDURE IS COMPLETE**

**CAUTION**:
**ELECTRIC SHOCK HAZARD**

Disconnect appliance from electric power before cleaning.

**CAUTION**:
**BURN HAZARD**

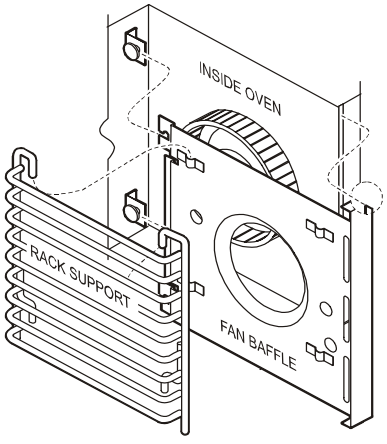
Allow appliance to cool completely before cleaning. Do not attempt to clean the oven until it has cooled to 150ºF or less. It can burn you. Hand protection is required.

**CAUTION:**
**CUT HAZARD**

FAN BLADES ARE SHARP. Use due care when cleaning and/or wiping.

**IMPORTANT:** DO NOT spill or pour water into controls, control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.




*Assembling Fan Baffle & Rack Support*

# GRIDDLE CLEANING INSTRUCTIONS

**CAUTION**:
**BURN HAZARD**

Use due caution when cleaning the hot griddle surface.
Hand protection is required.

IMPORTANT: NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!

**IMPORTANT:** DO NOT spill or pour water into controls, control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.

**PREPARATION** Allow griddle to cool to 220ºF

**FREQUENCY** Daily

**TOOLS** Fiber Brush,
Mild Detergent, Pumice Stone or Griddle Brick
Clean Towel

## DURING USE

To keep the griddle clean and food flavors at their best, scrape the griddle after preparing each order. Scrape excess food into the waste hole in the grease trough (front of the griddle cooking surface). After each 2 - 3 orders, wipe the griddle surface with a light coat of oil.

## DAILY CLEANING

1. Clean the griddle surface daily, at a minimum:
   a. Set temperature control to 220ºF. Allow the griddle temperature to drop to 220ºF before proceeding.
   b. Pour a small amount of water on the griddle surface and let it "sizzle".
   c. Use a pumice stone or griddle brick to remove all remaining waste, and to clean the griddle surface down to bright metal. Wipe off any remaining powder residue.
   d. Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.
   e. Turn temperature control to *OFF*. Allow the griddle surface to cool, then wipe the surface with a clean cloth.
   f. Dry the griddle surface thoroughly.
   g. Season the cooking surface after each cleaning using the instructions on page 11.
2. At least once each day, the GREASE TROUGH must be thoroughly cleaned. Using a scraper, remove all grease and food waste from the grease trough and into the grease drawer.
3. After scraping all cooking waste from grease trough into GREASE DRAWER, take the grease drawer to kitchen cleaning area and properly dispose of all waste.
   a. Clean drawer with hot water and a mild detergent.
   b. Dry drawer thoroughly and reinstall in griddle.
4. GRIDDLE EXTERIOR:
   a. Wipe down splash guards, griddle body and the grease trough with a cloth dampened with warm water and a mild detergent.
   b. A plastic scouring pad and a non-abrasive cleanser may be used for hard-to-remove food particles.
   c. Rinse thoroughly with clean water. DO NOT splash or pour water onto control panel or wiring.
   d. Dry griddle with a soft, clean cloth.

**PROCEDURE IS COMPLETE**

**PREPARATION** Allow hotplates to cool completely before cleaning

**FREQUENCY** Daily

**TOOLS** Fiber Brush, Plastic Scouring Pad, Plastic Scraper
Mild Detergent, Non-Abrasive Cleanser
Clean Towel or Sponge

## DAILY CLEANING

1. Turn both controls to OFF. Allow both hotplate elements to cool.
2. Wipe the entire hotplate top panel using a clean cloth or sponge dampened with hot water and a mild detergent.
3. For burned-on foods or sauce spillage, use a plastic scraper and/or non-abrasive cleanser applied with a plastic scouring pad.
4. Dry hotplates with a soft, clean cloth.

**PROCEDURE IS COMPLETE**

**CAUTION**:
**ELECTRIC SHOCK HAZARD**

Disconnect appliance from electric power before cleaning.

**CAUTION**:
**BURN HAZARD**

Allow hotplate to cool completely before cleaning. Do not attempt to clean the elements until they are cool.

**IMPORTANT:** DO NOT spill or pour water into controls, control panel or wiring.

Damage to internal components from water damage is **not** covered by warranty.

**IMPORTANT**: Always wipe or rub in the direction of the polish lines or grain of the metal.

**CAUTION**:
**BURN HAZARD**

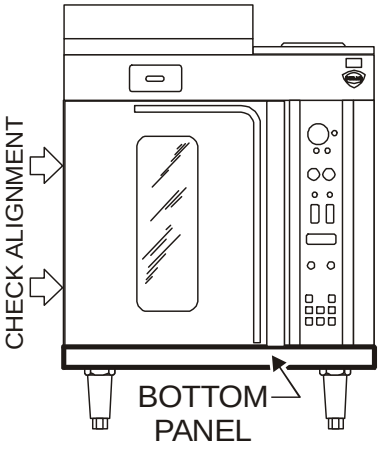
Allow appliance to cool completely before adjusting.

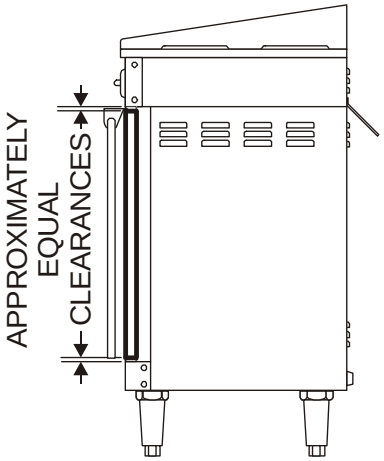
# HINGE ADJUSTMENT

**PRECAUTIONS:** None

**FREQUENCY:** Monthly, at a Minimum; or, As Needed

**TOOLS:** Phillips (+) Screwdriver
7/16" Nut Driver
7/8" and 1-1/8" Wrenches

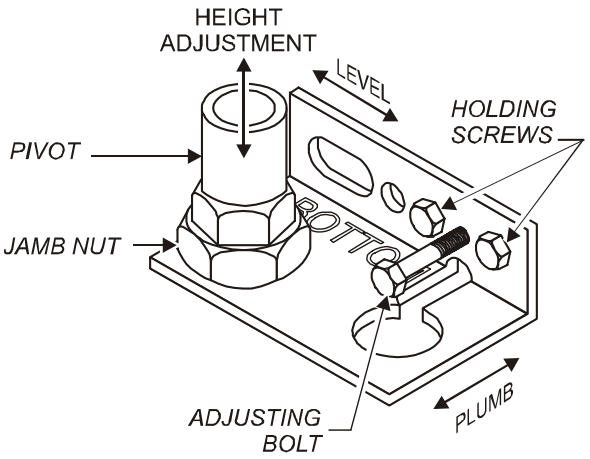



*Hinge Adjustment*

## THE FOLLOWING PROCEDURE IS TO BE PERFORMED BY QUALIFIED PERSONNEL ONLY

1. Remove bottom panel to access pivot.




2. Gap between top of door and frame , and between bottom of door and frame must be approximately equal

   Adjust height of door by loosening jamb nut, then turning pivot on its screw mounting. Clockwise lowers the door height. Re-tighten jamb nut .

3. Gap between left side of door and frame must be the same from top to bottom

   Adjust door for plumb by loosening holding screws. Turn adjusting bolt to increase or decrease gap at bottom. Clockwise increases gap. Re-tighten holding screws.

4. Gap between top of door and frame must be the same from side to side

   Adjust door for level by loosening holding screws, then raising or lowering latch-end of door until it is level. Re-tighten holding screws.

5. Reinstall bottom panel.

Procedure is complete

## TROUBLESHOOTING SUGGESTIONS

**CAUTION: ELECTRICAL SHOCK HAZARD**
Removal of any cabinet panel will result in exposed electrical circuits. Any procedure requiring the removal of any cabinet panel must be performed by a qualified technician only.

**CAUTION: ELECTRICAL SHOCK HAZARD**
Fuse replacement may expose dangerous voltages.
Fuse replacement must be performed by a qualified technician.

**NOTE:** There are no user serviceable components in the appliance. In all cases of damage or component malfunction, contact your Authorized Wells Service Agency for repairs.

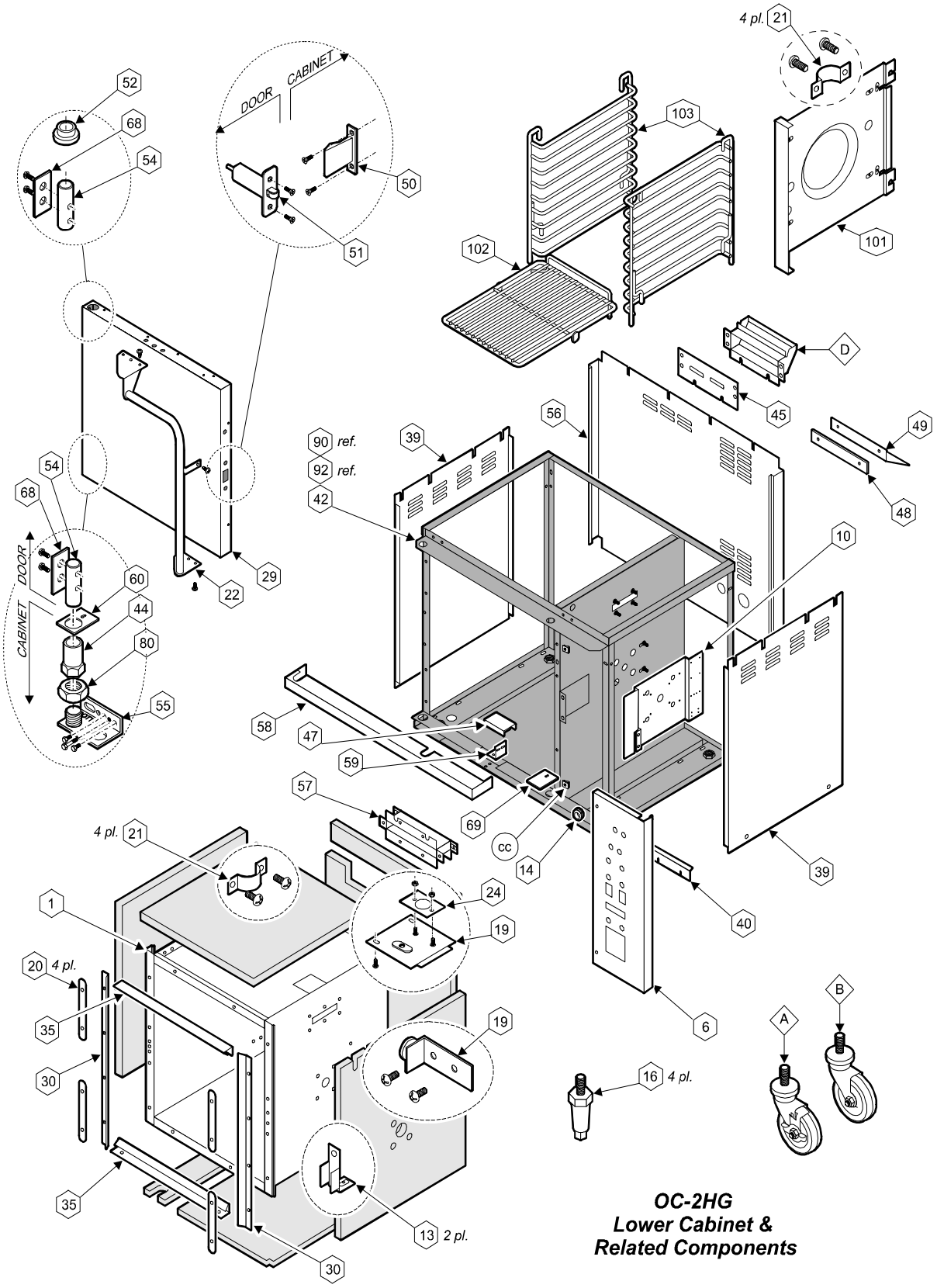
| SYMPTOM | POSSIBLE CAUSE | SUGGESTED REMEDY |
|---|---|---|
| No power to appliance | Circuit breaker off or tripped | Reset circuit breaker |
| | Power cord unplugged or damaged | Check power cord<br>Plug in or repair as required |
| | Fuse blown or loose | Check power fuses. If blown, correct problem and replace fuses |
| Oven will not heat | Power switch turned to OFF or FAN | Turn power switch ON |
| | Temperature control not set | Set to desired temperature |
| | Fan switch OFF | Turn fan switch to HIGH or LOW |
| | Oven door not closed | Be sure door is closed and latched |
| | Hi-limit control tripped on excessive oven temperature | Allow oven to cool<br>Hi-limit will reset |
| | Damaged controller or internal components | Contact Authorized Wells Service Agency for repairs |
| Door pops open during cook cycle | Hinge out of adjustment | Adjust hinge |
| Griddle will not heat | Temperature control not set | Set to desired temperature |
| | Damaged controller or internal components | Contact Authorized Wells Service Agency for repairs |
| Griddle heats unevenly | Damaged controller or internal components | Contact Authorized Wells Service Agency for repairs |
| One or both hotplates will not heat | Temperature control(s) not set | Set to desired temperature |
| | Damaged controller or internal components | Contact Authorized Wells Service Agency for repairs |

### ERROR CODES

In all instances of controller error, contact your Authorized Wells Service Agency for repairs.

- F1 Relay closed or relay ohms low when not cooking
- F2 Actual temperature greater than T-SET MAX +60ºF (±35ºF)
- F3 Open temperature sensor
- F4 Shorted temperature sensor
- F5 Relay open or relay ohms high when cooking
- F6 No 60 Hz (Cycles per second other than 60 Hz detected)

## EXPLODED VIEW and PARTS LIST



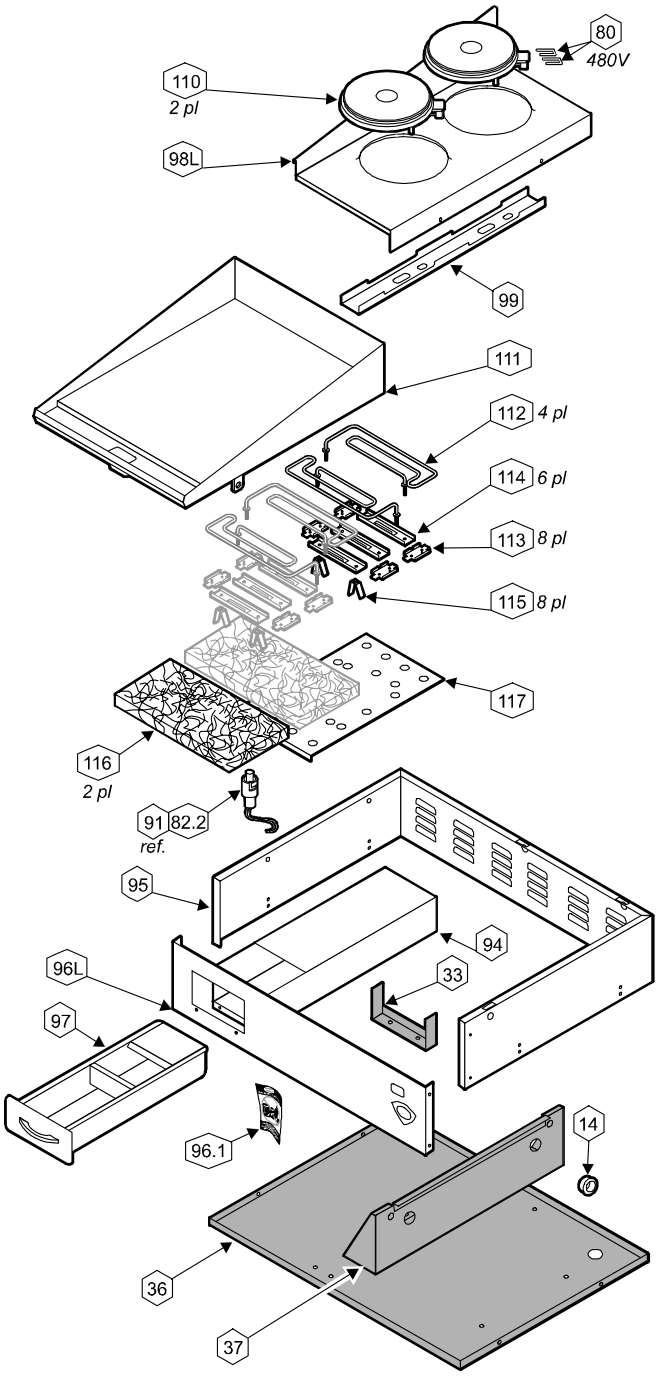

***OC-2HG***
***Lower Cabinet &***
***Related Components***

| ITEM | DESCRIPTION | SVC P/N | QTY |
|---|---|---|---|
| 1 | ASSY, CAVITY | | 1 |
| 6 | PANEL, CONTROLS | 69651 | 1 |
| 10 | BRACKET, MOTOR MOUNT | | 1 |
| 13 | BRACKET, CAVITY SUPPORT | | 2 |
| 14 | GROMMET, 7/8" O.D. | 51040 | 2 |
| 15 | INSULATION (not shown) | | a/r |
| 16 | ADJUSTABLE LEGS | 22226 | 1 set of 4 |
| 17 | ASSY, BAFFLE SUPPORT | | 2 |
| 19 | MOUNT, TEMP SENSORS | | 1 |
| 20 | COVER, DOOR GASKET | | 4 |
| 21 | CLIP, RACK SUPPORT | 63889 | 8 |
| 22 | HANDLE ASSEMBLY | | 1 |
| 24 | BRACKET, HI-LIMIT THERMO | | 1 |
| 29 | ASSY, DOOR COMPLETE | 504445 | 1 |
| 30 | GASKET, DOOR, SIDE | 63819 | 2 |
| 35 | GASKET, DOOR, TOP/BOT | 63817 | 2 |
| 39 | PANEL, EXTERIOR SIDE | | 2 |
| 40 | BRACE, CONTROL PANEL | | 1 |
| 42 | ASSY, FRAME | | 1 |
| 44 | SLEEVE, DOOR HINGE | 63900 | 1 |
| 45 | BISCUIT ADAPTER PLATE | | 1 |
| 47 | GUARD, PROX. SWITCH | 65647 | 1 |
| 48 | GASKET, DRIP SHIELD | | 1 |
| 49 | DRIP SHIELD | | 1 |
| 50 | DOOR STRIKER | 505616 | 1 |
| 51 | DOOR LATCH | 505615 | 1 |
| 52 | BUSHING, TOP DOOR HINGE | 505619 | 1 |
| 54 | PIN, HINGE, DOOR TOP AND BOTTOM | 505610 | 2 |
| 55 | ASSY, BOT DOOR HINGE | 63896 | 1 |
| 56 | PANEL, REAR | | 1 |
| 57 | ASSY, VENT DUCT | | 1 |
| 58 | TRIM, LOWER FRONT | 63804 | 1 |
| 59 | BRACKET, PROX SWITCH | 63787 | 1 |
| 60 | PLATE, DOOR PIVOT | 63899 | 1 |
| 68 | PLATE, DOOR HINGE PIN | | 2 |
| 69 | PLATE, DOOR PIVOT HOLE | 63899 | 1 |
| 80 | NUT, HEX 3/4-10 UNC | | 1 |
| 90 | WIRE SET (not shown) | | 1 |
| 92 | TIE, WIRE, STANDOFF (not shown) | | 2 |
| 101 | BAFFLE, OVEN | | 1 |
| 102 | RACK, PRODUCT | 21376 | 5 |
| 103 | SUPPORT, RACK (pk 2) | 21375 | 2 |
| cc | CLIP, TINNERMAN (pk 50) | 57943 | 2 |
| A | OPTIONAL CASTER, LOCKING (FRONT) | 21373 | |
| B | OPTIONAL CASTER, SWIVEL (REAR) | 21372 | |
| D | OPTIONAL VENTING KIT | 23035 | |

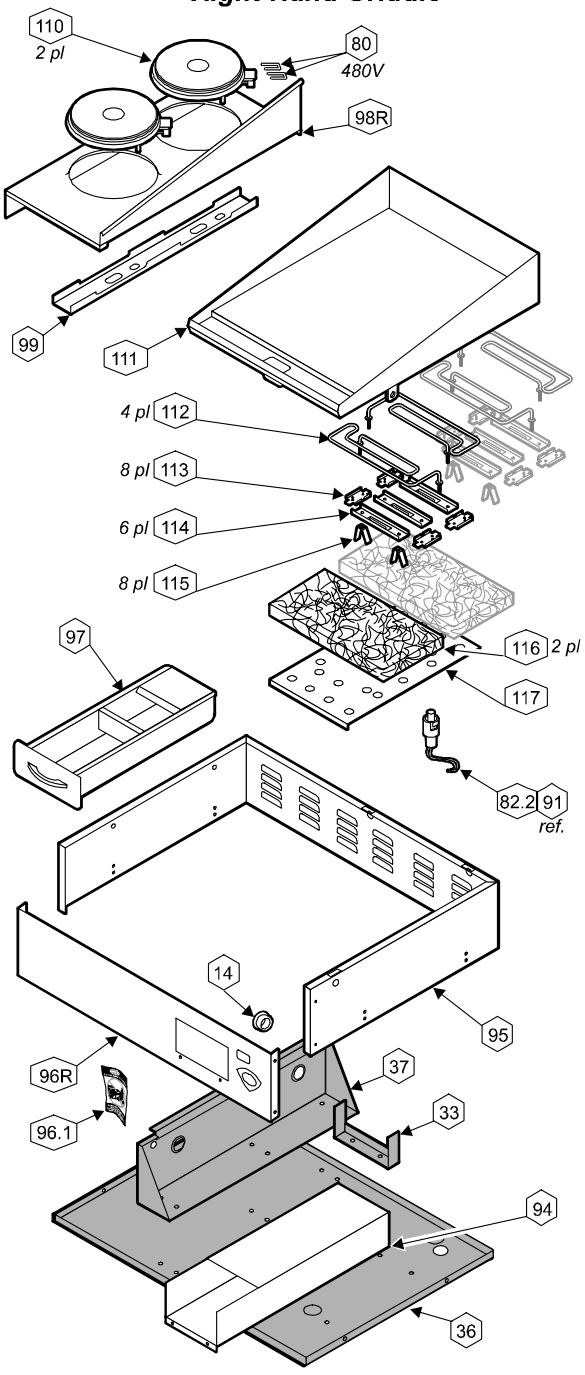
## EXPLODED VIEW and PARTS LIST (continued)

***OC-2HG***
***Upper Cabinet &***
***Related Components***

***Left-Hand Griddle***

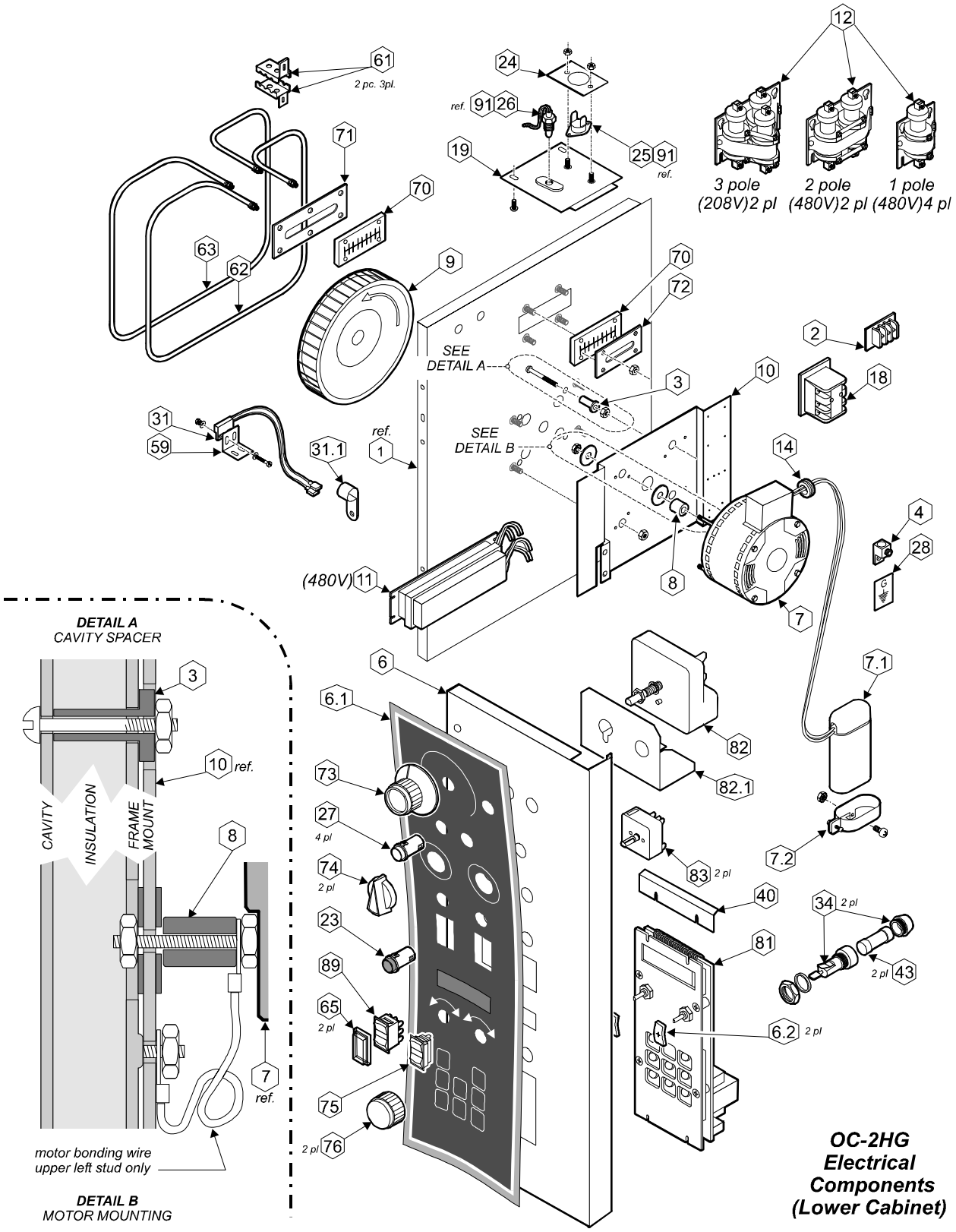



***Right-Hand Griddle***



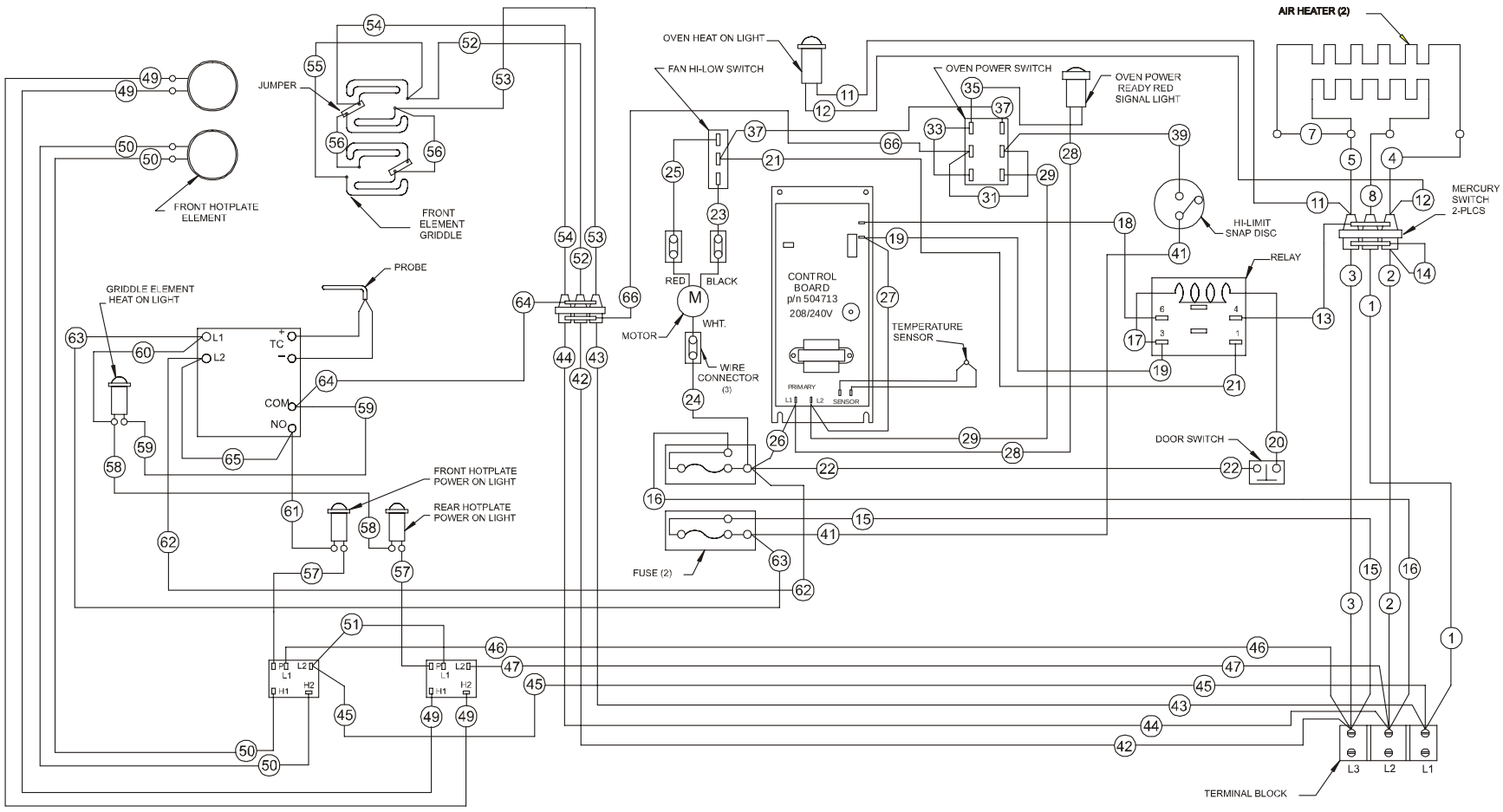
| ITEM | DESCRIPTION | SVC P/N | QTY |
|---|---|---|---|
| 14 | GROMMET 7/8" O.D. | 51040 | 1 |
| 33 | BRACKET, GREASE TRAY SLEEVE | | 1 |
| 36 | BASE, TOP SECTION | | 1 |
| 37 | SUPPORT, GRIDDLE | | 1 |
| 80 | JUMPER, HOTPLATE ELEMENT (480V) | | 2 |
| 82.2 | THERMOCOUPLE, GRIDDLE TEMPERATURE | 69623 | 1 |
| 91 | SLEEVING, FIBERGLASS (not shown) | | 1 |
| 94 | SLEEVE, GREASE TRAY | | 1 |
| 95 | WRAP, UPPER SECTION | | 1 |
| 96L | PANEL, UPPER FRONT (LEFT GRIDDLE) | | 1 |
| 96R | PANEL, UPPER FRONT (RIGHT GRIDDLE) | | 1 |
| 96.1 | LABEL (DANGER, DO NOT SPRAY…) | | 1 |
| 97 | GREASE TRAY | 501774 | 1 |
| 98L | SUPPORT, LEFT GRIDDLE | | 1 |
| 98R | SUPPORT, RIGHT GRIDDLE | | 1 |
| 99 | BRACKET, HOTPLATE ELEMENT | | 1 |
| 110.1 | ELEMENT, HOTPLATE 208/240V | 503973 | 2 |
| 110.2 | ELEMENT, HOTPLATE 480V | 501452 | 2 |
| 111 | ASSEMBLY, GRIDDLE | 69610 | 1 |
| 112.1 | ELEMENT, GRIDDLE 208V | 50496 | 4 |
| 112.2 | ELEMENT, GRIDDLE 240V | 504603 | 4 |
| 112.3 | ELEMENT, GRIDDLE 480V | 501618 | 4 |
| 113 | ELEMENT SUPPORT CLIP, SHORT | 51969 | 8 |
| 114 | ELEMENT SUPPORT CLIP, LONG | 51968 | 6 |
| 115 | INSULATION RETAINING CLIP | 53474 | 8 |
| 116 | INSULATION, GRIDDLE BOTTOM | | 2 |
| 117 | RETAINER, GRIDDLE INSULATION | 504486 | 1 |

## EXPLODED VIEW and PARTS LIST (continued)



## EXPLODED VIEW and PARTS LIST (continued)

| ITEM | DESCRIPTION | | SVC P/N | QTY |
|---|---|---|---|---|
| 1 | ASSY, CAVITY | | | 1 |
| 2 | TERMINAL BLOCK, 3 POLE | | 50131 | 1 |
| 3 | SPACER, BLOWER MOTOR | | | 4 |
| 4 | LUG, SOLDERLESS | | | 1 |
| 6 | PANEL, CONTROLS | | 69655 | 1 |
| 6.1 | OVERLAY, CONTROL PANEL | | 69659 | 1 |
| 6.2 | SEAL, SILICONE TAPE | | | 2 |
| 7 | MOTOR, 1/4 HP | | 63932 | 1 |
| 7.1 | START CAPACITOR | | 69823 | 1 |
| 7.2 | BRACKET, START CAPACITOR | | 500933 | 1 |
| 8 | SPACER, MOTOR MOUNT | | | 4 |
| 9 | BLOWER WHEEL | | 63797 | 1 |
| 10 | BRACKET, MOTOR MOUNT | | | 1 |
| 11 | TRANSFORMER, 480V | | | 1 |
| 12.1 | RELAY, MERCURY 3P 230V | | 63920 | 2 |
| 12.2 | RELAY, MERCURY 2P 480V | | 65655 | 2 |
| 12.3 | RELAY, MERCURY 1P 480V | | 65847 | 4 |
| 14 | GROMMET, 7/8" O.D. | | 51040 | 2 |
| 18 | RELAY, 208/240V SPNO | | 63880 | 1 |
| 19 | MOUNT, TEMP SENSORS | | | 1 |
| 24 | BRACKET, HI-LIMIT THERMO | | | 1 |
| 23 | LIGHT, SIGNAL RED | | 51157 | 1 |
| 25 | THERMOSTAT, HI-LIMIT | | 65180 | 1 |
| 26 | THERMOCOUPLE | | 63927 | 1 |
| 27 | LIGHT SIGNAL WHITE | | 60877 | 1 |
| 28 | LABEL, GROUND SYMBOL | | 64584 | 1 |
| 31 | ASSY, PROXIMITY SWITCH | | 65239 | 1 |
| 31.1 | HOLDER, PROX.SW. WIRING | | | 1 |
| 34 | FUSEHOLDER, 10A 240V | | 54769 | 2 |
| 40 | BRACE, CONTROL PANEL | | | 1 |
| 43 | FUSE, 10A 240V (pk 10) | | 54871 | 2 |
| 59 | BRACKET, PROX SWITCH | | 63787 | 1 |
| 61.1 | ELEMENT HOLDING CLIP 208/240V (2 pc) | | | 3 |
| 61.2 | ELEMENT HOLDING CLIP 480V (2 pc) | | | 3 |
| 63.1 | MIDDLE ELEMENT, 240V (2.5" GAP) | | 63800 | 1 |
| 63.2 | MIDDLE ELEMENT, 480V (2.5" GAP) | | 68884 | 1 |
| 64.1 | OUTER ELEMENT, 240V (1" GAP) | | 63949 | 1 |
| 64.2 | OUTER ELEMENT, 480 (1" GAP) | | 68885 | 1 |
| 65 | BOOT, SWITCH SEAL | | 67438 | 2 |
| 70 | GASKET, ELEMENT | | 63834 | 1 |
| 71 | COVER, ELEMENT GASKET INNER | | 63836 | 1 |
| 72 | COVER, ELEMENT GASKET OUTER | | 63837 | 1 |
| 73 | KNOB, GRIDDLE TEMP ADJUST | | | 1 |
| 74 | KNOB, HOTPLATE TEMP ADJUST | | | 2 |
| 75 | SWITCH SPDT | | 65657 | 1 |
| 76 | KNOB, OVEN TIME/TEMP ADJUST | | | 2 |
| 81 | CONTROLLER, OVEN | | | 1 |
| | DOUBLE-BOARD CONTROLLER | -OR- | 67438 | |
| | SINGLE-BOARD CONTROLLER | | 504713 | |
| 82 | CONTROLLER, GRIDDLE | | 65846 | 1 |
| 82.1 | DRIP SHIELD | | | 1 |
| 83 | INFINITE SWITCH, HOTPLATE TEMP CONTROL | | 50562 | 2 |
| 89 | SWITCH DT3P CENTER OFF | | 65651 | 1 |
| 91 | SLEEVING, FIBREGLASS (not shown) | | | 1 |
| cc | CLIP, TINNERMAN (pk 50) | | 57943 | 2 |



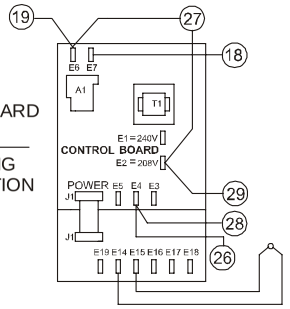

**WIRING DIAGRAM FOR**
**OC-2HG OVEN WITH RIGHT HAND GRIDDLE**
**208 OR 240 VOLTS, THREE PHASE**

| VOLTS | KW | AMP | | | |
|---|---|---|---|---|---|
| | TOTAL | L1 | L2 | L3 | |
| 208 | 14.0 | 42.2 | 39.2 | 37.2 | 60 Hz |
| 240 | 15.6 | 41.4 | 35.3 | 35.8 | |

PN 302049

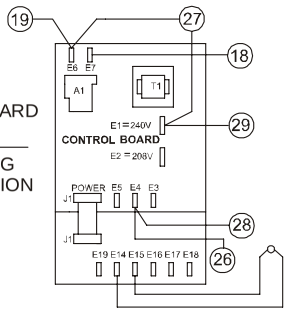
DETAIL A
CONTROL BOARD
p/n 67438

208V WIRING CONFIGURATION




DETAIL B
CONTROL BOARD
p/n 67438

240V WIRING CONFIGURATION



| DESCRIPTION | PART NO. |
|---|---|
| CASTER SET, OVEN (set of 4) | 21330 |
| OVEN STACKING KIT | 21342 |
| CASTER, SWIVEL (set of 2) | 21372 |
| CASTER, LOCKING (set of 2) | 21373 |
| OVEN RACK, REPLACEMENT (ea.) | 21376 |
| PREP TOP | 21445 |
| WALL SPACER KIT | 21717 |
| LEG KIT, OVEN, S/S (set of 4) | 22226 |
| VENTING KIT (USED WHEN COOKING PROTEIN) | 23035 |

**IMPORTANT: Use only factory authorized service parts.**
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

**Wells Manufacturing Co.**
2 Erik Circle
P. O. Box 280
Verdi, NV 89439
phone: (888) 492-2782
fax: (888) 492-2783
(Service Parts Dept.)

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

## CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
VOLTAGE: (check one) 208 480

CFESA
Commercial Food Equipment Service Association

*Wells Manufacturing proudly supports CFESA*
*Commercial Food Equipment Service Association*

**SERVICE TRAINING - QUALITY SERVICE**

Genuine Parts
Protect - YOU - All - Ways

**CUSTOMER SATISFACTION**

Carrier

WELLS

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telephone: 775-689-5700
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*www.wellsbloomfield.com*

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